



Welcome!

More than 30 years ago the Krumm Stubb opened its doors in the heart of Rimbach. You will find yourself here in a frame house which is more than 100 years old and originally was a residential home, not a restaurant. The warped and sloping walling leads to a homely character and an easy and familiar atmosphere.

Almost 60 seats available in both rooms including the big bar. Additionally during summertime we have more than 60 seats on our terrace with two levels, one of them is roofed. In wintertime the roofed terrace becomes a conservatory.

The Krumm Stubb is well known for steaks from the hot stone, delicious baked potatoes and tasty salads. Our favored salad dressing - similar to the classic French dressing - is named after its inventor and our cook „Bubi's Best“. You can buy the dressing in bottles to take it home - as well as our favored steak spices.

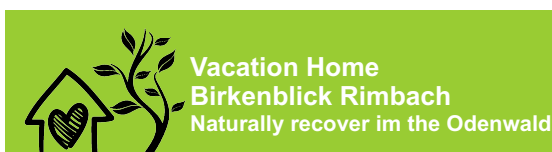
We set a high value on quality and freshness of our products when buying them, also on preparing the food and present it to you with our individual service.

Allergic persons can have separate information about our foods and drinks. Please ask, if needed.

Enjoy your stay, we wish you „Guten Appetit“

Yours Scheller Family and

Krumm Stubb Team



One Home - Two Appartements:
 - OWWE for 6 people
 - UNNE for 2 people

Contact: Susanne Scheller
Mobile 0151-7084 7390
www.ferienhaus-birkenblick-odenwald.de

Krumm Stubb

Die Esskneipe

Rathausstr. 7
 64668 Rimbach
 Tel. 06253 86112
 Fax 06253 972446
www.krumm-stubb.de



Die Kneipe mit Niveau... wo, wo, wo

Salads...

Chef Salad

Variety of leaf salads with ham^{1,2,3} and cheese served with our home-made dressing⁴

Starter Size	9,90 €
Regular Size	14,40 €

Salad *Krumm Stubb*

Variety of leaf salads with roastbeef and sweet corn served with our home-made dressing⁴

Starter Size	11,00 €
Regular Size	15,50 €

Schnitzel Salad


Variety of leaf salads topped with schnitzel stripes⁸ served with our home-made dressing⁴

Starter Size	11,00 €
Regular Size	15,50 €

Each salad goes with a fresh baked bread roll.

Baked Potatoes...

340. Baked potatoe

 stuffed with sour cream^{7,8} and herbs 9,90 €











341. Baked potatoe

 gratinated with bechamel sauce⁸ and cheese 11,00 €

All baked potatoes are served with a small salad⁴ on the plate.

....Tasty Toppings....

Choose a baked potatoe with sour cream or bechamel and add toppings:

 fried bacon bits ^{1,2}	1,70 €	 spicy minced meat sauce ⁸	2,80 €
 ham ^{1,2,3}	1,70 €	 breaded stripes of pork schnitzel ⁸	4,40 €
  peppers, cucumbers and tomatoes bits	1,40 €	 stripes of grilled turkey ⁸	4,40 €
  vegetables and feta cheese	3,40 €	 smoked salmon ¹ and shrimps ¹	4,40 €

Enjoy vegan...

Mushroom Salad

Variety of leaf salads with fried mushrooms served with oil&vinegar dressing

Starter Size
Regular Size

V

11,00 €
15,50 €

Baked Potatoe Veggie Style

stuffed with soy sour cream and herbs,
peppers, cucumbers and tomatoes bits
served with a small salad on the plate

V

12,20 €

Noodles in the Pan

with fried falafel balls and vegetable-tomatoe sauce served with a salad

V

15,40 €

Cheese - cold and hot...

Cheese Pyre

V

Sticks of cheese served on a wooden platter with butter and roll

11,00 €

Fried Cheese

V

Breaded Gouda cheese, fried in butter
served with cranberry preserves and roll

14,40 €

Take away or catering...? - Please ask!

V= vegetarian

V= vegan

¹ Preservative

² Antioxidant

³ Phosphate

⁴ Flavor enhancer

⁵ blackened

⁶ sulfured

⁷ Dye

⁸ diff. types of sugar

Out of the Pan...

460. Schnitzel "Wiener Art"

Breaded pork schnitzel⁸ served with fried potatoes and salad⁴ 16,60 €

461. Jägerschnitzel

Breaded pork schnitzel⁸ with mushrooms and gravy served with fried potatoes and salad⁴ 17,70 €

462. Berner Käseschnitzel

Breaded pork schnitzel⁸ topped with ham^{1,2,3}, tomatoes and cheese served with fried potatoes and salad⁴ 18,80 €

463. Bologneseschnitzel

Breaded pork schnitzel⁸ topped with tomato meat sauce⁸ and cheese served with noodles and salad⁴ 18,80 €

469. Kochkässchnitzel

Breaded pork schnitzel⁸ with local cheese served with fried potatoes and salad⁴ 18,80 €

742. Fleischfetzen


Marinated meat slices from pork and beef, served with garlic sour cream^{7,8}, cole slaw and fried potatoes 21,00 €

620. Schweinelendchen *Krumm Stubb*

Pork loin with fresh mushrooms and onions in wine gravy served with Rösti hash-browns and salad⁴ 23,30 €

On Toast...

420. Champignontoast

 Creamy mushrooms⁸ gratinated with cheese served on toast 11,00 €

421. Krüstchen

Small breaded pork schnitzel⁸ with a fried egg served on toast 14,40 €

422. Toast *Krumm Stubb*

Pork loin topped with pineapple, ham^{1,2,3} and cheese served on toast 15,50 €

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Hot Stone...

What's that ?

*Hot Stone only
Friday till Sunday
and
Public Holidays !*

Very easy: Your steak is served on a 750°F hot stone.
But don't worry - it's fun as long as you do not put the sauces on the stone. You prepare your steak without any grease or oil. Just grill it on the plain stone !

Cut your steak into pieces as you like it: if you like it medium - cut bigger pieces. If you like it well done - cut smaller pieces. If you like your steak rare, then ask for a separate plate to put your steak away from the stone and stop it from grilling too fast.

Steaks on the hot stone are listed on the next page.

Every steak weighs about 200g, the Special for Two is about 400g. If you would like to have a bigger steak, you can order 100g more. But be careful: If your steak is too big, the heat of the stone is too little. You can order a second stone for 5€.

All dishes from the hot stone are served with a baked potatoe stuffed with sour cream and herbs.

We recommend a small salad or any other starter!

Enjoy your meal !

Ihr *Krumm Stubb* Team

Steaks on the hot stone...

502. Beef hip	24,40 €
more 100g	8,40 €
507. Rump steak	33,30 €
more 100g	11,70 €
505. Beef loin (preorder only)	38,80 €
more 100g	13,40 €
508. Special for Two	55,50 €
(Loin from pork, rump steak and meat slices served on a plate)	
more 100g	10,60 €
503. Pork loin	17,70 €
more 100g	6,20 €
504. Turkey	17,70 €
more 100g	6,20 €
500. Meat slices (beef & pork)	17,70 €
more 100g	6,20 €
501. Mix (loin from pork & rump steak)	25,50 €
more 100g	8,80 €

Hot Stone only
Friday till Sunday
and
Public Holidays !

The steaks are served with 3 different sauces⁸ and a baked potatoe stuffed with sour cream^{7,8} and herbs.

We recommend our side salad⁴ or any other starter!

Already grilled...

We also serve all steaks readily grilled if you do not want to join the hot stone. For grilled orders we charge you 3,40 €. The grilled steaks are served with garlic butter.

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Enjoy deliberately...

In cooperation with



licencee

...means for us: preparing food low-fat and
- if possible - without salt.

342. Baked Potatoe "Myline"



stuffed with sour cream^{7,8} and herbs, topped with bits of tomatoe, pepper and cucumber and salad with fat-free herbal dressing

11,30 €

Info:

Our sour cream is always low-fat.

Variety of leaf salads

with grilled stripes of turkey⁸ and fat-free herbal dressing

382. Starter Size

11,00 €

2382. Regular Size

15,50 €

Info:

Our herbal dressing is fat-free and has less salt.

You can order any salad with this fat-free dressing instead of home-made dressing.

Steaks from the hot stone

served with baked potatoe and sour cream^{7,8}

Info:

You grill your steak without adding grease.

Notice:

Beef and turkey have less fat than pork.

Sauces are replaced by sour cream.

Tipp:

Side salads or starters can be ordered with fat-free herbal dressing !

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Preservatives...

- The ham we use in our meals contains preservative¹, antioxidant², phosphate³
- The fried bacon bits we use in our meals contain preservative¹, antioxidant²
- Our home-made salad dressing contains flavor enhancer⁴.
- The olives we use in our meals are blackened⁵ and sulphurized⁶.
- Smoked salmon and shrimps contain preservative⁴.
- Our home-made sour cream with herbs is seasoned with Worcester Sauce which contains dye⁷ and several types of sugar⁸.
- Our home-made bechamel sauce contains sugar.
- Our home-made spicy minced meat sauce contains sugar.
- The meat we serve - except the steaks on the hot stone - is seasoned with salt, pepper and chinese spice which contains sugar.
- The spices we use for the steaks on the hot stone do not contain any preservative that is subject to labeling.
- Generally are all our meals seasoned with salt and therefore also seasoned with sugar.
- We do not use any other sweeteners. We use food with natural sugar inside and therefore not subject to labeling.
- Please ask if you need more information about ingredients and the way we prepare our meals.